



DOUGH  
DIVIDERS



# B 300 D Dough Divider

The B 300 D is a versatile and highly weight accurate multi pocket dough divider. A wide variety of dough types can be processed in a dough friendly way.







## WP Haton the leading brand in dough processing since 1949

WP Haton produces the most advanced and best bread make-up machines in the world contributing to high weight accuracy, excellent structure and most friendly and careful handling of the dough without compromising on high speed, consistency and constant quality on every piece of the dough piece produced.

- Automated dough processing systems for virtually all types of bread
- Tailormade line concepts in dough processing equipment
- Unique system of modularization
- BreadLab: the experience center where bakers from all over the world can test our equipment with their own ingredients

# B 300 D Dough Divider

### Highlights

- Long lifespan because of wear-resistant materials
- Dough friendly dividing at high capacity
- Multiple pockets possible
- Large weight range and high weight precision
- Solid construction of drive unit and dividing system
- High hourly capacity
- Low oil consumption
- Easy access for cleaning and maintenance



## B 300 D

The B 300 D is a multi pocket dough divider. The portioning mechanism of the B 300 D is dough friendly and highly weight accurate. It is designed in such a way to make it robust, and at the same time easy to operate and maintain. A wide range of dough weights can be processed on the B 300 D dough divider: ranging from soft to stiff dough, as well as wheat dough and combined rye dough types.

## Specifications

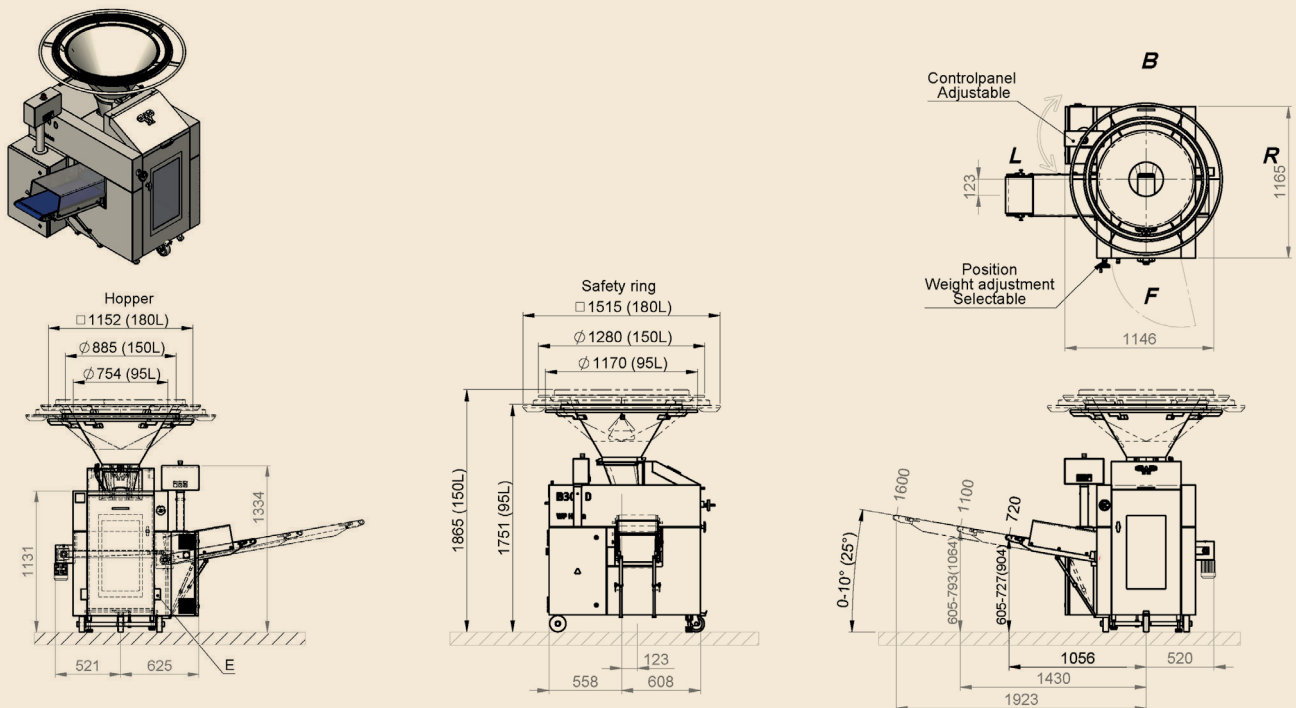
- Multiple pocket machine
- Dividing unit with automatic oiling and a 5 litres oil tank
- Mechanical discharge flap with synthetic scraper
- Hopper stainless steel 95 litres, including safety ring with pressure sensitive edge
- Main piston, dividing chamber and hopper base: wear-resistant Ni-Resist
- Hopper base with Teflon coating
- Measuring piston in food safe bronze
- Knife made of hardened stainless steel
- Discharge conveyor cross L = 720 mm



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## Technical drawing

Image for illustration purpose only



## B 300 D Measurements

TYPE	POCKETS / WEIGHT RANGE*	CAPACITY FIXED*	CAPACITY VARIABLE*	DIMENSIONS
1010	1 / 100 - 1200 gr	510, 650, 725, 810, 910, 1010, 1130 or 1270 pcs/h	507 - 1160 pcs/h	Length 1360 mm
1510	1 / 200 - 1800 gr		637 - 1456 pcs/h	Width 1610 mm
2010	1 / 400 - 2400 gr		700 - 1600 pcs/h	Height 1720 mm
1012	1 / 100 - 1200 gr 2 / 50 - 300 gr	1 / 510, 650, 725, 810, 910, 1010, 1130 or 1270 pcs/h 2 / 1010, 1300, 1450, 1620, 1820, 2020, 2260 or 2540 pcs/h	1 / 507 - 1160 pcs/h 2 / 1014 - 2320 pcs/h	
1512	1 / 200 - 1800 gr 2 / 50 - 600 gr		1 / 637 - 1456 pcs/h 2 / 1274 - 2912 pcs/h	
2012	1 / 400 - 2400 gr 2 / 100 - 1050 gr		1 / 700 - 1600 pcs/h 2 / 1400 - 3200 pcs/h	
2024	2 / 100 - 1050 gr	2 / 1014 - 2320 pcs/h 4 / 2028 - 4640 pcs/h		
		2 / 1274 - 2912 pcs/h 4 / 2548 - 5824 pcs/h		
	4 / 50 - 400 gr	2 / 1400 - 3200 pcs/h 4 / 2800 - 6400 pcs/h		

\* Capacity and weight range depending on dough consistency

## Options

- Hinged hopper stainless steel 150 or 180 litres, Teflon coated
- Oiling on hopper including oil shortage signalisation
- PLC with touch panel possibilities for: pre-set counter, recipe control, frequency inverter and/or Servo weight adjustment
- Discharge conveyor cross, 1100 or 1600 mm
- Oiling on conveyor belt and/or measuring piston
- Drag-net on discharge conveyor
- Mechanical flour duster
- Pneumatical discharge flap with synthetic scraper
- Frame increased by 100 mm
- Customer specific Blue Box

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